

CRIANZA 2014

AN UPDATED CLASSIC, AGED IN AMERICAN OAK BARRELS,
VERSATILE, FRUITY, BALANCED, IRREPLACEABLE ON OUR TABLE.



VARIETY

100% Tempranillo



2014 HARVEST

Rainfalls have been the main characteristic of 2014 growth cycle. The year began with a cold and humid winter leaving a warm and pleasant spring that favoured an optimal budding and good vegetative cycle development. A fresh summer with high humidity allowed the grapes to ripen slowly. At the end of the summer high temperatures combined with rainy days resulted in a heterogeneous grape ripeness. Thanks to the great work made on the vineyards we have achieved collecting the grapes during the best moment for each parcel. At Ramón Bilbao the harvest started on the 6th of October with Villalba, Labastida and San Asensio and finish the 19th of October.



WINEMAKING AND AGEING

This may be the wine with the greatest consistency of the entire range. The secret is in the monitoring during the entire growing period of each plot and in harvesting each vineyard at the optimum time. Two other key points are the separate fermentation of the fruit from each terroir, the final assemblage of the wines before ageing and in each of the racking operations. The fermentation temperatures are controlled up to 28-29° C and the devatting is fast when it is perceived that the colour extraction (anthocyanic pigments and tannins) has reached optimal levels.



TASTING NOTES

Ruby red colour with shades of lively, youthfulness. It is clean and bright with “legs”. Medium robe. Medium intensity aromas on the nose. Fruit aromas of black fruit, mainly plums. Varietal notes of liquorice. Dried nuts: pine nuts and fresh almonds. Spicy nuances of cumin and other sweet spices such as vanilla and cinnamon. Underlying notes of clean, elegant wood. Medium intensity on the palate, with crisp acidity. With pleasant tannin and integrated alcohol. In the retronasal phase the black fruit and varietal nuances return. A harmonious wine, still developing and ready to drink.



SERVICE AND PAIRING

Best served between 16° C and 18° C. Crianza 2013 is an excellent accompaniment to cold meats, mild cheeses and a great variety of meats and even blue fish.